

# nie taki ordynarny

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **43**
- SRM **6.4**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (97.6%)	80 %	6
Grain	Strzegom Karmel 300	0.1 kg (2.4%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.5 %
Boil	tradition	25 g	15 min	6 %
Boil	Marynka	10 g	15 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---